

# LUNCH MENU

## MEZZE WITH A TWIST

Grilled sourdough, multi seed bread & spicy olives 🌿

Marinated seafood on multi seed toasts with octopus & sardines

Traditional charcuterie on multi seed toasts with pichti\* & louza\*

Greek spread selection with taramosalata\*, kopanisti, aubergine caviar & toasted pita 🌿

Horse mackerel savoro\* in sweet & sour sauce scented with rosemary quinoa pilaf

Deep fried calamari & beetroot taramosalata\* dipping sauce

Prawn saganaki\* with Mykonian sausage & mixed peppers

Turmeric chickpea fritters with Greek yogurt dipping sauce 🌿

Roasted Florina peppers with truffled tyrovolia\* & cheese & olive bread crumbs 🌿

Grilled Mykonian\* sausage, bitter greens & sweet red wine vinegar

## SALADS & SNACKS

All time classic Greek salad with Kalamata olives, caper leaves & extra virgin olive oil 🌿 

Mostra\* barley rusk salad with kopanisti\*, fresh tomato dressing & marinated sardines

Grilled chicken salad with romaine lettuce, apple, raisin, crispy pita & mustard dressing

Louza\* salad with greens variation, dry figs, walnuts, graviera\* cheese & grenadine vinaigrette

Marinated grilled aubergine, feta cheese, parsley & sweet red wine vinegar 🌿

Grace Mykonos club sandwich with delicate turkey ham, Manouri cheese, homemade aubergine caviar, crispy greens and sourdough bread

Grilled beef-lamb burger with pineapple chutney and smoked Kaseri cheese Served with hand cut fries and homemade rosemary ketchup

## FROM THE GRILL

Fish fillet of the day with lemon olive oil

Whole calamari with chili garlic dressing

Prawns with sundried tomato oil

Octopus skewers & spicy tomato sauce

Chicken tagliata with lemon olive oil

Black angus rib eye steak with olive oil butter

Lamb chops marinated with kopanisti cheese

## SIDES

Hand cut potato fries and homemade ketchup

Grilled pita bread

Simmered wild greens with sundried tomato

Stir-fry vegetables

Skordalia\* garlic potato mash

Mixed greens salad

Cherry tomato & onion salad

## DESSERTS & ICE CREAMS

White chocolate kefir cream, fresh strawberries & bitter almond ⚠

Pistachio baklava with passion fruit syrup & mango sorbet ⚠

Almond rice pudding with cardamom & rose ⚠

Chocolate mosaic bars, dulce de leche cream & Greek coffee ice cream ⚠

Your favourite sorbet and ice cream selection

## DID YOU KNOW...

**\*Skordalia** is a thick puree in Greek cuisine made by combining crushed garlic with a bulky base which may be a purée of potatoes, walnuts, almonds, or liquid-soaked stale and then beating in olive oil to make a smooth emulsion. Vinegar is often added.

**\*Tyrovolia** is a local fresh and unsalted cheese. Commonly used in various traditional pies.

**\*Mostra** is a barley rusk, from Mykonos Island and it is very similar to the Cretan rusk 'Dakos'. Traditionally served with chopped tomatoes and 'Kopanisti' cheese.

**\*Fava** refers to the highly esteemed ancient yellow split pea. The most famous one grows in Santorini, where archaeological evidence points to its existence for at least 3,500 years.

**\*Mykonos Sausage** is made of lean meat pork seasoned with savoury, allspice, salt, pepper and oregano.

**\*Louza** is a delicate and famous charcuterie product in Cyclades. 24 hours cured pork loin and seasoned with a mix of dried herbs and spices, smoked and air dried.

**\*Taramosalata** is a dip, traditionally made from taramas, the salted and cured roe of the cod or the carp. The roe is mixed with either breadcrumbs or mashed potato, and lemon juice, vinegar and olive oil.

**\*Graviera** is Greece's second most popular cheese after Feta. There are various types produced in Greece. Cretan Graviera is made of sheep's milk and ripened for at least five months. It is slightly sweet, with a pleasant burnt caramel flavour, whereas the Graviera of Naxos is mostly made of cow's milk (80-100%).

**\*Savoro** is acidic culinary preparation used for seasoning and preservation fried fish, popular in Italian and Ionian Sea Islands cuisine. This typically includes oil, vinegar, garlic, flour and rosemary.

**\*Pichti** is a cold cut, the Greek version of Head cheese. Head cheese is not a dairy cheese, but a terrine or meat jelly made with flesh from the head of a calf or pig, or less commonly a sheep or cow, and often set in aspic.



GIVE WITH GRACE is a partnership programme with SOS Children's Villages International (SOS CV), a worldwide recognised organisation which provides welfare and housing within a secure and stable environment for children in need. Should you wish to participate, may we inform you that by selecting to enjoy our 'Classic Greek Salad' you automatically make a contribution to this initiative without any additional charge.



🌿 | Vegetarian dish ⚠ | contains nuts

Prices are in € Euro and inclusive of all taxes  
Questionnaires are available at the reception